

he followed von Martens in considering it identical with *P. costata* Q. and G., I do not think that the figure in any way supports his conclusion. As shown by his figure, *tricostata* is a small, globose form with two visible carinas, the upper one scarcely more than a strong angle, the peripheral one is well developed, the third (and intermediate?) one, if it exists, is not shown in the figure.

Bavay associates with this as varieties two forms, one much larger and the other about of the same size, both of which are much more strongly carinated and have a funicular umbilicus surrounded with a strong carina. *Tricostata* has no indication of an umbilicus of this form and no umbilical carina. Bavay's varieties are certainly clearly distinct from *costata* and apparently so from *tricostata*.

Lesson's type came from Lac Sentani at Ase.

So far as can be determined from Bavay's figure *tricostata* is apparently specifically distinct from *costata* and Quoy and Gaimard's name should be used for the species described by them.

A HAWAIIAN FORM OF TAPES PHILIPPINARUM.

BY WM. ALANSON BRYAN.

From a reliable native fisherman I learn that this species of clam was plentiful at a certain locality in the mud-flats at Ewa, on Oahu, more than thirty years ago, but that it apparently completely disappeared from that locality. The native name "Okupi" was commonly used for the species then though more recently the name "Mahamoi" is sometimes used to distinguish it from the more common edible "Olepi" (*Tellina rugosa* Born).

The story given in accounting for the unusual nature name "okupi," which means leg-weary, tired or exhausted, is that "a long time ago a native chief with his family and attendants, while spending a day at the seashore, accidentally discovered this clam as they were wading in the soft oozy black mud, deposited in the estuary of the stream. None of them knew a name for the clam; no one had ever seen it before: it was a new

comer and a stranger to the oldest inhabitants. After wading about in the sticky mud for a time and having gathered a quantity of the shells, the company, exhausted from their labor, sat down on the shore to rest. It was decided that the chief must name the *malihini* (stranger). Being a stout man and not accustomed to such strenuous labor as he had just been engaged in, he declared that the name of the new clam should be "okupi."

A few hours spent collecting specimens was sufficient to convince me that the name was most appropriately bestowed.

The species seems to be entirely restricted to brackish water mud-flats and is easily killed by either fresh or sea water. My native informant states that after the okupi had been abundant for several years during his youth, there came a period of very heavy rain which flooded the lowlands about his home in Ewa. After the flood went down there was not one of this species of clam alive in that locality. Although he is a professional fisherman he had not seen the clam either in Ewa or at Kalihi (where he had resided since 1886) until a few months ago, when the natives began to secure them in quantity from the Kalihi and Moanalua mud-flats, not a mile distant from his home.

In a large series of 456 specimens 68 have deep purple interiors; 374 bluish-white and 14 are from yellow to salmon colored, the proportions remaining the same in full grown and immature shells. When this clam is cooked the varied dark greenish-brown or purple-brown markings¹ change to a rich chestnut (or between russet and cinnamon-brown of Ridgeway) but the interior of the shell is not affected. The majority of the colored figures of this genus that we have examined are apparently made from sun-bleached shells or those that have been opened in hot water and accordingly do not show the color as in life.

While these shells agree in the main with the figure and description of *Tapes philippinarum*, and with Japanese specimens they differ by the somewhat larger size and bolder markings. It may be as well to have a varietal name, *Tapes philippinarum okupi*, for the Hawaiian form.

¹ Bone-brown to clove-brown in the dry shells.